

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-31-07Day: WEDNESDAYBREAKFAST – Arrival Time: 0705

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1c.	130°	142°
Hot Cereal	150 or More	MUFFIN	1EA.		
Juice	40	CHILLED JUICE	1/2c.	40°	
Milk	38 - 40	2% MILK	1c.	40°	
		ORANGE	1EA.	40°	
		BUTTER	1EA.	40°	
		JAM	1EA.	40°	

LUNCH – Arrival Time: 1210

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	HONEY GLAZED HAM	3oz.	102°	123°
Stew	160 or more	SWEET POTATON	1c.	150°	160°
Hot Starch	150 or more	STEAMED RICE	2/3c.	140°	150°
Hot Vegetables	160 or more	STIRRED BEANS	1c.	150°	160°
Canned fruits/Pudding	40 or less	DINNER ROLL	2 EA.		
		2% MILK	1c.	40°	
		SANDWICH	1EA.	40°	

DINNER – Arrival Time: 1715

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BISTEAU	3oz.	108°	125°
Stew	160 or more	WITH GRavy / RICE	2/3c.		
Soup	175 or more	MISO SOUP	1c.	160°	175°
Hot Vegetables	160 or more	STEAMED CARROTS	1c.	150°	160°
Canned fruits/Pudding	40 or less	PERCH HAMPS	1c.	40°	
Milk	40 or Less	2% MILK	1c.	40°	
		SANDWICH	1EA.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-30-07Day: TUESDAYBREAKFAST - Arrival Time: 6700

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGG	1c.	130°	140°
Hot Cereal	150 or More	FRENCH TOAST	3 PCs.		
Juice	40	CANNED JUICE	1/2c.	40°	
Milk	38 - 40	2-1. MILK	1c.	40°	
		APPLE	1EA.	40°	
		LEMON	1EA.	40°	
		CRACKERS	1EA.	40°	

LUNCH - Arrival Time: 1205

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BEEF ROAST	3oz.	105°	125°
Stew	160 or more	DINNER ROLLS	2 EA.		
Hot Starch	150 or more	STEAMED RICE	2/3c.	140°	150°
Hot Vegetables	160 or more	STEAMED CARROTS	1c.	150°	160°
Canned fruits/Pudding	40 or less	MANGONINE	1EA.	40°	
		2-1. MILK	1c.	40°	
		SANDWICH	1EA.	40°	

DINNER - Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	CHICKEN CURRY	3oz.	105°	123°
Stew	160 or more	W/ SAUCE			
Soup	175 or more	CORN SOUP	1c.	147°	157°
Hot Vegetables	160 or more	MIX VEGETABLES	1c.		
Canned fruits/Pudding	40 or less	DINNER ROLLS	2 EA.		
Milk	40 or Less	2-1. MILK	1c.	40°	
		SANDWICH	1EA.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-29-07Day: MONDAYBREAKFAST - Arrival Time: 0709

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Omelet	2 per.	130°	140°
Hot Cereal	150 or More	Fortified Oats	3 per.		
Juice	40	Chilled Juice	1/2c.	40°	
Milk	38 - 40	2-1. milk	1c.	40°	
		Orange	1ea	40°	
		Jelly / Butter	1ea	40°	
		Crackers	1ea	40°	

LUNCH - Arrival Time: 1215

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Boiled Chicken	3 oz.	108°	125°
Stew	160 or more	Steamed Rice	2/3c.	147°	152°
Hot Starch	150 or more	Brown Nuts	2ea		
Hot Vegetables	160 or more	Sautéed Green Beans	1c.		
Canned fruits/Pudding	40 or less	Honey Dew	1c.	40°	
		2-1. milk	1c.	40°	
		Sandwich	1ea	40°	

DINNER - Arrival Time: 1730

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork	3oz.	120°	125°
Stew	160 or more	Steamed Rice	2/3c.	140°	150°
Soup	175 or more	Vegetable Soup	1c.	100°	170°
Hot Vegetables	160 or more	Fried Onions	1c.	100°	170°
Canned fruits/Pudding	40 or less	Pears	1c.	40°	
Milk	40 or Less	2-1. milk	1c.	40°	
		Sandwich	1ea	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-28-07Day: SUNDAYBREAKFAST - Arrival Time: 0720

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1c.	120°	140°
Hot Cereal	150 or More	WHEAT FLAKES	1c.		
Juice	40	ORANGE JUICE	1/2c.	40°	
Milk	38 - 40	2% MILK	1c.	40°	
		FRESH APPLE	1c.	40°	
		MAPLE SYRUP	1c.	40°	
		JELLY	1c.	40°	

LUNCH - Arrival Time: 1205

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BISTEAK	3oz.	140°	130°
Stew	160 or more	BEEF STEW	2oz.		
Hot Starch	150 or more	STEAMED RICE	2/3c.	140°	150°
Hot Vegetables	160 or more	STEAMED BEANS	1c.	130°	120°
Canned fruits/Pudding	40 or less	PEACH	1/2c.	40°	
		2% MILK	1c.	40°	
		SANDWICH	1c.	40°	

DINNER - Arrival Time: 1730

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	GRILLED CHICKEN	3oz.	104°	124°
Stew	160 or more	STEAMED RICE	2/3c.	142°	152°
Soup	175 or more	CORN SOUP	1c.	162°	172°
Hot Vegetables	160 or more	MIX VEGETABLES	1c.		
Canned fruits/Pudding	40 or less	JELLY	1c.	40°	
Milk	40 or Less	2% MILK	1c.	40°	
		SANDWICH	1c.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/27/07Day: SAT.BREAKFAST – Arrival Time: 0705

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	1/2 c	40°	
Hot Cereal	150 or More	Chicken Noodle			
Juice	40	Two Bread	2/s		
Milk	38 - 40	Margarine & 1 Jolly	2 ps	40°	
		milk	1c 2%	40°	
	50°	Fresh apple crackers	1 each	40°	

LUNCH – Arrival Time: 1146Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	STIR-FRY TURKEY w/ RICE & MUSHROOMS	3 oz.	100°	120°
Stew	160 or more	STEAMED RICE	2/3 C.	140°	150°
Hot Starch	150 or more	EMERALD SALAD	1 EA.	40°	
Hot Vegetables	160 or more	HOMEMADE WHEAT BOLL / MARGARINE	2 EA. / 1 EA.		
Canned fruits/Pudding	40 or less	CHERRY / PUMPKIN JAR	1 EA. / 1 EA.	40°	
		2% MILK	1 EA.	40°	

DINNER – Arrival Time: 1725Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	TURKEY NOODLE SOUP	1 EA.	150°	160°
Stew	160 or more	BEEF ANDOR	3 oz.	160°	120°
Soup	175 or more	STEAMED RICE	2/3 C.	140°	160°
Hot Vegetables	160 or more	MARINATED CUCUMBER SALAD	1 EA.	40°	
Canned fruits/Pudding	40 or less	HOMEMADE WHEAT BOLL / MARGARINE	2 EA. / 2 EA.	40°	
Milk	40 or Less	2% MILK	1 EA.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-26-07Day: FridayBREAKFAST - Arrival Time: 0703

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1/2c.		
Hot Cereal	150 or More	HASH BROWN POTATOES	1c.		
Juice	40	CORNFED JUICE	1/2c.	40°	
Milk	38 - 40	2% MILK	1c.	40°	
		ORANGE	1EA.	40°	
		JELLY	1EA.	40°	
		MARSHMALLOW JELLY	1EA.	40°	

LUNCH - Arrival Time: 1212

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BEEF ADDO	3oz.	105°	120°
Stew	160 or more	PINNED RICE	2EA.		
Hot Starch	150 or more	STEAMED RICE	2/3c.	140°	160°
Hot Vegetables	160 or more	STIRFRY VEGETABLES	1c.	153°	163°
Canned fruits/Pudding	40 or less	APPLE	1EA.	40°	
		2% MILK	1c.	40°	
		SANDWICH	1EA.	40°	

DINNER - Arrival Time: 1730

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	POT WAST	3oz.	102°	125°
Stew	160 or more	w/ HOMEMADE GRAVY			
Soup	175 or more	VEGETABLE SOUP	1c.	147°	162°
Hot Vegetables	160 or more	MIX VEGGIES	1c.		
Canned fruits/Pudding	40 or less	STEAMED RICE	2/3c.	146°	161°
Milk	40 or Less	2% MILK	1c.	40°	
		SANDWICH	1EA.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10.25.07Day: THURSDAYBREAKFAST - Arrival Time: 0700

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1/2 c.		
Hot Cereal	150 or More	MUFFIN	1 ea.		
Juice	40	CUTTED JUICE	1/2 c.	40°	
Milk	38 - 40	2% MILK	1 c.	40°	
		FRESH APPLE	1 ea.	40°	
		MARGARINE / JELLY	1 ea.	40°	
		GRAHAM CRACKERS	1 ea.	40°	

LUNCH - Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	TENDER ROAST BEEF	3 oz.	101°	120°
Stew	160 or more	VEGETABLE COWBOY SALAD	1 c.		
Hot Starch	150 or more	STERILIZED RICE	2/3 c.	140°	160°
Hot Vegetables	160 or more	BUTTERED CARROTS	1 c.	150°	160°
Canned fruits/Pudding	40 or less	RED FRUITED SALAD	1 c.	40°	
		2% MILK	1 c.	40°	
		SANDWICH	1 ea.	40°	

DINNER - Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	MAIM MAIM	3 oz.	105°	123°
Stew	160 or more	w/ TARTAR SAUCE			
Soup	175 or more	MISO SOUP	1 c.	144°	152°
Hot Vegetables	160 or more	BELL PEPPER & CABBAGE	1/2 c.		
Canned fruits/Pudding	40 or less	HONEY DEW	1 c.	40°	
Milk	40 or Less	2% MILK	1 c.	40°	
		SANDWICH	1 ea.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-24-07Day: WEDNESDAYBREAKFAST – Arrival Time: 0720

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGG	1/2c.	130°	140°
Hot Cereal	150 or More	FRENCH TOAST	3 EA.		
Juice	40	CHILLED JUICE	1/2c.	40°	
Milk	38 - 40	2-1-MILK	1c.	40°	
		ORANGE	1EA.	40°	
		MARSHMALLOW	1EA.	40°	
		JELLY	1EA.	40°	

LUNCH – Arrival Time: 1205

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	HONEY GLAZED HAM	3oz.	102°	124°
Stew	160 or more	HOT SPICED ESCOMPON APPLES	1/2c.		
Hot Starch	150 or more	STEAMED TAPIOCA	2 EA.	142°	153°
Hot Vegetables	160 or more	BASIL TOMATO SALAD	1c.	150°	166°
Canned fruits/Pudding	40 or less	DINNER ROLL	2 EA.		
		2-1-MILK	1c.	40°	
		SANDWICH	1EA.	40°	

DINNER – Arrival Time: 1630

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BEEF ADORO	3oz.	100°	120°
Stew	160 or more	DINNER ROLL	2 EA.		
Soup	175 or more	VEGETABLE SOUP	1c.	160°	175°
Hot Vegetables	160 or more	GREEN SALAD	1/2c.		
Canned fruits/Pudding	40 or less	ORANGE	1EA.	40°	
Milk	40 or Less	2-1-MILK	1c.	40°	
		SANDWICH	1EA.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-22-07Day: TUESDAYBREAKFAST - Arrival Time: 0720

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	FRENCH TOAST	3 ea.		
Hot Cereal	150 or More	DAISON	3 ea.		
Juice	40	CHILLED JUICE	1/2 c.	40°	
Milk	38 - 40	2% MILK	1 c.	40°	
		FRESH APPLE	1 ea.	40°	
		WARMING	1 ea.	40°	
		JELLY	1 ea.	40°	

LUNCH - Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	B.B.Q. CHICKEN	3 oz.	103°	130°
Stew	160 or more	DINNER SOUP			
Hot Starch	150 or more	STEAMED RED RICE	2/3 c.	147°	152°
Hot Vegetables	160 or more	SEASONED GREEN BEANS	1/2 c.	150°	160°
Canned fruits/Pudding	40 or less	POTATO SALAD	1/2 c.	40°	
		FRESH GRAPES	1/2 c.	40°	
		SANDWICH	1 ea.	40°	

DINNER - Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	POT ROAST	3 oz.	101°	123°
Stew	160 or more	w/ GRAVY			
Soup	175 or more	HEAVY VEGETABLE SOUP	1 c.	147°	156°
Hot Vegetables	160 or more	MARINATED MIXED SALAD	1/2 c.	40°	
Canned fruits/Pudding	40 or less	STEAMED RICE	2/3 c.	147°	152°
Milk	40 or Less	2% MILK	1 c.	40°	
		PEACH HALVES	1/2 c.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbls; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-22-07Day: MONDAYBREAKFAST - Arrival Time: 0720

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1/2c.	130°	140°
Hot Cereal	150 or More	MASH BROWN	1/2c.		
Juice	40	CHILLED JUICE	1/2c.	40°	
Milk	38 - 40	2% MILK	1c.	40°	
		MUFFIN	1 ea.	40°	
		CRAKERS	2 ea.	40°	
		APPLE	1 ea.	40°	

LUNCH - Arrival Time: 1230

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	OLD FASHIONED MEATLOAF	3oz.	101°	130°
Stew	160 or more	DINNER RICE	2 ea.		
Hot Starch	150 or more	BUTTERED MASH POTATOES	2/30.	140°	150°
Hot Vegetables	160 or more	SEASONED MIXED PEAS	1/2c.	152°	162°
Canned fruits/Pudding	40 or less	PEACH HALVES	1/2c.	40°	
		2% MILK	1c.	40°	
		SANDWICH	1 ea.	40°	

DINNER - Arrival Time: 1630

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	CHILLED CHICKEN	3oz.	103°	130°
Stew	160 or more	STEAMED RICE	2/30.	147°	152°
Soup	175 or more	CORN SOUP	1c.	162°	172°
Hot Vegetables	160 or more	BUTTERED STEAMED BROCOLI	1c.	150°	163°
Canned fruits/Pudding	40 or less	CANTALOUPE	1 ea.	40°	
Milk	40 or Less	2% MILK	1c.	40°	
		HYDROLYZED	1 ea.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-21-07Day: SUNDAYBREAKFAST - Arrival Time: 0705

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1/2c.	136°	140°
Hot Cereal	150 or More	BANANA MUFFIN	2 ea.		
Juice	40	ORANGE JUICE	1/2c.	40°	
Milk	38 - 40	2-1. MILK	1c.	40°	
		ORANGE	1ea.	40°	
		MARSHMALLOW / JELLY	1ea.	40°	
		CANDY CRACKERS	1ea.	40°	

LUNCH - Arrival Time: 1215

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	GRILLED BEEF PORK CHOP	3oz.	105°	132°
Stew	160 or more	AN ANATIN POTATOES	2/3c.	147°	152°
Hot Starch	150 or more	DINNER ROLL	2 ea.		
Hot Vegetables	160 or more	SANTEES SEASONED MIXED VEGETABLES	1/2c.		
Canned fruits/Pudding	40 or less	WALDORF SALAD	1/2c.	40°	
		2-1. MILK	1c.	40°	
		SANDWICH	1ea.	40°	

DINNER - Arrival Time: 1716

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	CHICKEN DUMPLING	3oz.	100°	129°
Stew	160 or more	STEAMED RICE	2/3c.	140°	152°
Soup	175 or more	VEGETABLE SOUP	1c.	160°	172°
Hot Vegetables	160 or more	BUTTERED STEAMED BROCCOLI	1/2c.	152°	162°
Canned fruits/Pudding	40 or less	CANTALOUPE	1ea.	40°	
Milk	40 or Less	2-1. MILK	1c.	40°	
		SANDWICH	1ea.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsp; tsp; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-20-07Day: SATURDAYBREAKFAST – Arrival Time: 0700

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BOILED EGG			
Hot Cereal	150 or More	TOAST BREAD			
Juice	40	CREAMED JUICE		40°	
Milk	38 - 40	2% MILK		40°	
		PUMPKIN SOUP		162°	172°
		FRESH ORANGE		40°	
		MARGARINE / JELLY		40°	

LUNCH – Arrival Time: 1207

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	GRILLED TURKEY		105°	126°
Stew	160 or more	SWISS MELT IN A BUN			
Hot Starch	150 or more	ITALIAN GARDEN SOUP		152°	162°
Hot Vegetables	160 or more	TOAST COLESLAW		40°	
Canned fruits/Pudding	40 or less	2% MILK		40°	
		MARGARINE		40°	
		TUNA SANDWICH		40°	

DINNER – Arrival Time: 1710

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BISFEAR		105°	129°
Stew	160 or more	STEAMED RICE		147°	153°
Soup	175 or more	VEGETABLE SOUP		162°	175°
Hot Vegetables	160 or more	STEAMED CARROTS		155°	162°
Canned fruits/Pudding	40 or less	MARGARINE		40°	
Milk	40 or Less	2% MILK		40°	
		SANDWICH		40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10.19.07Day: FRIDAYBREAKFAST - Arrival Time: 0730

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1/2 c.		
Hot Cereal	150 or More	APPLE MUFFIN	2 ea.		
Juice	40	CHINED JUICE	1/2 c.	40°	
Milk	38 - 40	2% MILK	1 c.	40°	
		BANANA	1 ea.	40°	
		MARGARINE	1 ea.	40°	
		COLD CEREAL	1 c.	40°	

LUNCH - Arrival Time: 1230

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BEEF ADORO	3 oz.	100°	126°
Stew	160 or more	DINNER ROLL	2 ea.		
Hot Starch	150 or more	STEAMED RICE	2/3 c.	147°	150°
Hot Vegetables	160 or more	GREEN SQUAD	1 c.		
Canned fruits/Pudding	40 or less	CANOE FRUIT	1/2 c.	40°	
		JELLO	1 ea.	40°	
		2% MILK	1 c.	40°	

DINNER - Arrival Time: 1715

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	GRILLED MEAT MEAT	3 oz.	103°	130°
Stew	160 or more	WITH TARTAR SAUCE			
Soup	175 or more	TORN SOUP	1 c.	162°	173°
Hot Vegetables	160 or more	STIRN BEANS	1 c.	152°	160°
Canned fruits/Pudding	40 or less	MARGARINE	1 ea.	40°	
Milk	40 or Less	2% MILK	1 c.	40°	
		TUNA SANDWICH	1 ea.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-18-07Day: THURSDAYBREAKFAST – Arrival Time: 0707

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BACON	2 Pcs.	135°	145°
Hot Cereal	150 or More	FRENCH TOAST	3 Pcs.		
Juice	40	CHILLED JUICE	1/2c.	40°	
Milk	38 - 40	2-1- MILK	1c.	40°	
		MAPLE SYRUP	1EA.	40°	
		MARSHMALLOW	1EA.	40°	
		FRESH ORANGE	1EA.	40°	

LUNCH – Arrival Time: 1205

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	HAMBURGER STEAK	3oz.	105°	135°
Stew	160 or more	WITH MUSHROOM GRAMY			
Hot Starch	150 or more	BUTTERED MASH POTATOES	2/3c.	142°	153°
Hot Vegetables	160 or more	FRUIT SALAD	1c.	40°	
Canned fruits/Pudding	40 or less	SHERBET CAKE	1EA.	40°	
		DINNER MASH	2 Pcs.		
		2-1- MILK	1c.	40°	

DINNER – Arrival Time: 1705

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	PORK w/ EYE POTATOES, BROWN	3oz.	105°	123°
Stew	160 or more	DINNER MASH	2 EA.		
Soup	175 or more	VEGETABLE SOUP	1c.	102°	172°
Hot Vegetables	160 or more	PORCH HAMAS	1/2c.	40°	
Canned fruits/Pudding	40 or less	MARSHMALLOW	1EA.	40°	
Milk	40 or Less	2-1- MILK	1c.	40°	
		SANDWICH	1EA.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-17-07Day: WEDNESDAYBREAKFAST - Arrival Time: 0716

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMMALED EGGS	1c.	135°	142°
Hot Cereal	150 or More	HASH BROWN POTATDES	1c.	142°	153°
Juice	40	CHILLED JUICE	1/2c.	40°	
Milk	38 - 40	2% MILK	1c.	40°	
		TOAST BREAD	2EA.		
		APPLE	1EA.	40°	
		CORNUERS	1EA.	40°	

LUNCH - Arrival Time: 1209

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	OLD FASHIONED MEATLOAF	3oz.	105°	122°
Stew	160 or more	BUTTERED MASH POTATDES	2/3c.	152°	162°
Hot Starch	150 or more	DINNER ROLL	2EA.		
Hot Vegetables	160 or more	SEASONED MIX PEAS	1/2c.	152°	162°
Canned fruits/Pudding	40 or less	PEACH HAWES	1/2c.	40°	
		2% MILK	1c.	40°	
		SANDWICH	1EA.	40°	

DINNER - Arrival Time: 1715

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	STIRFRY PORK	3oz.	105°	125°
Stew	160 or more	STEAMED RICE	2/3c.	152°	160°
Soup	175 or more	VEGETABLE SOUP	1c.	104°	179°
Hot Vegetables	160 or more	GREEN SAUND	1/2c.	154°	164°
Canned fruits/Pudding	40 or less	PEACH	1/2c.	40°	
Milk	40 or Less	2% MILK	1c.	40°	
		MARSHMALLOW	1EA.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-16-07Day: TUESDAYBREAKFAST - Arrival Time: 0700

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1c.		
Hot Cereal	150 or More	FRENCH TOAST	3 PCs.		
Juice	40	CHILLED JUICE	1/2c.	40°	
Milk	38 - 40	2% MILK	1c.	40°	
		COLD CEREAL	1c.	40°	
		MARSHMALLOW	1 EA.	40°	
		FRESH BANANA	1 EA.	40°	

LUNCH - Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BRO CHICKEN	3OZ.	105°	130°
Stew	160 or more	DINNER MOW	2 EA.		
Hot Starch	150 or more	STEAMED RED RICE	2/3c.	142°	153°
Hot Vegetables	160 or more	SEASONED GREEN BEANS	1/2c.	152°	160°
Canned fruits/Pudding	40 or less	POTATO SALAD	1/2c.	40°	
		FRESH APPLES	1c.	40°	
		2% MILK	1c.	40°	

DINNER - Arrival Time: 1730

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BISTECK	3OZ.	109°	123°
Stew	160 or more	STEAMED RICE	2/3c.	156°	162°
Soup	175 or more	CORN SOUP	1c.	162°	175°
Hot Vegetables	160 or more	STEAMED CARROTS	1/2c.	150°	160°
Canned fruits/Pudding	40 or less	JELLO	1/2c.	40°	
Milk	40 or Less	2% MILK	1c.	40°	
		SANDWICH	1 EA.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsp; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-15-07Day: MONDAYBREAKFAST - Arrival Time: 0705

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS			
Hot Cereal	150 or More	FRENCH TOAST			
Juice	40	CHILLED JUICE	1/2 c.	40°	
Milk	38 - 40	2% MILK	1 c.	40°	
		COLD CEREAL	1 c.	40°	
		MARMALADE	1 EA.	40°	
		FRESH APPLE	1 EA.	40°	

LUNCH - Arrival Time: 1206

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	B.B.Q. CHICKEN	302.	107°	132°
Stew	160 or more	POTATO SALAD	1/2 c.	40°	
Hot Starch	150 or more	STEAMED RICE	2/3 c.		
Hot Vegetables	160 or more	SEASONED GREEN BEANS	1/2 c.		
Canned fruits/Pudding	40 or less	DINNER ROLL	2 EA.		
		FRESH GRAPE	1/2 c.	40°	
		2% MILK	1 c.	40°	

DINNER - Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	POT ROAST w/ GRAVY	302.	107°	128°
Stew	160 or more	STEAMED RICE	2/3 c.	142°	159°
Soup	175 or more	MIXED SALAD	1 c.	1 c.	
Hot Vegetables	160 or more	HEARTY VEGETABLE SOUP	1 c.	152°	163°
Canned fruits/Pudding	40 or less	PEACH HAWES	1 c.	1 c.	
Milk	40 or Less	2% MILK	1 c.	1 c.	
		DINNER ROLL			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-14-07Day: SUNDAYBREAKFAST - Arrival Time: 0762

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	FRENCH TOAST	3 PCS.		
Hot Cereal	150 or More	BACON	2 PCS.		
Juice	40	CHILLED JUICE	1/2 C.	40°	
Milk	38 - 40	2-1. MILK	1 C.	40°	
		FRESH ORANGE	1 EA.	40°	
		SYRUP	1 EA.	40°	
		MARGARINE	1 EA.	40°	

LUNCH - Arrival Time: 1230

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	CHICKEN CURRY	302.	107°	138°
Stew	160 or more	TOMATO WITH SAUCE	2 L.	152°	162°
Hot Starch	150 or more	STEAMED RICE	2/3 C.	147°	153°
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	2-1. MILK	1 C.	40°	
		JELLO	1 EA.	40°	
		TUNA SANDWICH	1 EA.	40°	

DINNER - Arrival Time: 1713

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	MIX SEAFOOD	302.	102°	126°
Stew	160 or more	CORN	1 C.	150°	160°
Soup	175 or more	VEGETABLE SOUP	1 C.	162°	172°
Hot Vegetables	160 or more	MARGARINE	1 EA.	40°	
Canned fruits/Pudding	40 or less	DINNER ROLLS	2 EA.		
Milk	40 or Less	2-1. MILK	1 C.	40°	
		PEACH	1 C.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/13/07Day: SaturdayBREAKFAST - Arrival Time: 0705

No of Meals: _____

Officer's Signature: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BLUE BERRY PANCAKES	2 pcs.		
Hot Cereal	150 or More	HAM	2 oz.		
Juice	40	CHILLED JUICE	1/2 c.	40°	
Milk	38 - 40	2 T. MILK	1 c.	40°	
		MARGARINE / JELLY	1 ea.	40°	
		BANANA	1 ea.	40°	
		CINNAMON CRACKERS	1 ea.	40°	

LUNCH - Arrival Time: 1140

No. of Meals: _____

Officer's Signature: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Mr	110 - 140	Bark	307	107°	126°
Stew	160 or more	Rice	2/3 c.	142°	159°
Hot Starch	150 or more	Rolls / Margarine	2 pcs./1		
Hot Vegetables	160 or more	Jelly		40°	
Canned fruits/Pudding	40 or less	Cake / Ice Cream	1/1 c.	40°	
		Milk / Juice	1 c. / 1/2 c.	40°	
		Sandwich	1 ea	40°	

DINNER - Arrival Time: 1730

No. of Meals: _____

Officer's Signature: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef Stew	307	109°	129°
Stew	160 or more	Rice	2/3 c.	146°	157°
Soup	175 or more	Soup	1 c.	160°	176°
Hot Vegetables	160 or more	Pears	1/2 c.	40°	
Canned fruits/Pudding	40 or less	Rolls / Margarine	2/1 ea		
Milk	40 or Less	Sandwich	1 ea	40°	
		Milk	1 c.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-12-07Day: FRIDAYBREAKFAST – Arrival Time: 0715

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BOILED EGGS	1 EA.		
Hot Cereal	150 or More	Twist Bread	2 EA.		
Juice	40	CHILLED JUICE	1/2 C.	40°	
Milk	38 - 40	2-1. MILK	1 EA.	40°	
		PUMPKIN SOUP	1 C.	162°	173°
		GRAHAM CRACKERS	1 EA.	40°	
		CANTALOUPE	1 C.	40°	

LUNCH – Arrival Time: 1203

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	CHICKEN GRavy	3 oz.	108°	115°
Stew	160 or more	DINNER ROLLS	2 EA.		
Hot Starch	150 or more	STEAMED RICE	2/3 C.	145°	152°
Hot Vegetables	160 or more	STIR-FRY VEGETABLES	1 C.		
Canned fruits/Pudding	40 or less	FRESH GRAPES	1 C.	40°	
		2-1. MILK	1 C.	40°	
		TUNA SANDWICH	1 EA.	40°	

DINNER – Arrival Time: 1707

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	POT ROAST w/ GRAVY	3 oz.	103°	132°
Stew	160 or more	STEAMED RICE	2/3 C.	143°	153°
Soup	175 or more	HEARTY VEGETABLE SOUP	1 C.	162°	176°
Hot Vegetables	160 or more	MINUTEMAN MIXED SALAD	1 C.		
Canned fruits/Pudding	40 or less	DINNER ROLLS	2 EA.		
Milk	40 or Less	2-1. MILK	1 C.	40°	
		PEACH WAFFLES	1 C.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/11/07Day: ThursdayBREAKFAST - Arrival Time: 0725Officer's Signature: [Signature]

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Banana Pancakes	3		
Hot Cereal	150 or More	Maple Syrup	2	40°	
Juice	40	Margarine	1	40°	
Milk	38 - 40	Grilled Ham	3oz		
		Orange	1	40°	
		Milk	1c.	40°	
		Graham Crackers	3 pcs.	40°	

LUNCH - Arrival Time: 1145Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ROAST TURKEY w/HOMEMADE GRAVY	3oz.	105°	136°
Stew	160 or more	BAKED SWEET POTATO	1/2 c.		
Hot Starch	150 or more	SEASONED PEAS AND CARROTS	1/2 c.		
Hot Vegetables	160 or more	HOMEMADE WHEAT ROLL/MARGARINE	2 EA./2EA.		
Canned fruits/Pudding	40 or less	HONEYDEW	1 c.	40°	
		2% MILK	1 EA.	40°	
		SANDWICH / JUICE	1 EA. / 1 EA.	40°	

DINNER - Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BEEF BISTEAK WITH VEGETABLES	3oz.	160°	176°
Stew	160 or more	STEAMED RICE	2/3 c.	142°	153°
Soup	175 or more	HEAVY VEGETABLE SOUP	1 c.	152°	163°
Hot Vegetables	160 or more	STEAMED CARROTS	1 c.	108°	115°
Canned fruits/Pudding	40 or less	DINNER ROLL	2 pcs.		
Milk	40 or Less	2% MILK	1 c.	40°	
		MARGARINE	1 EA.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/10/07Day: WednesdayBREAKFAST - Arrival Time: 0715Officer's Signature: AL

No of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BALON	2 PCS.		
Hot Cereal	150 or More	FRENCH TOAST	3 PCS.		
Juice	40	CHILLED JUICE	1/2 C.	40.	
Milk	38 - 40	2-1 MILK	1 C.	40.	
		MARGARINE	1 EA.	40.	
		GRAHAM CRACKERS	2 EA.	40.	
		FRESH ORANGE	1 EA.	40.	

LUNCH - Arrival Time: 1135Officer's Signature: Kathryn Pot

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ground Hamburger Steak w/ Mushroom Gravy	202.	105.	135.
Stew	160 or more	Buttered Mashed Potatoes	1/2 C.	142.	150.
Hot Starch	150 or more	Sautéed Green Beans w/ string Beans	3/4 C.		
Hot Vegetables	160 or more	Fruit Salad	1/2 C.	40.	
Canned fruits/Pudding	40 or less	Homemade white roll/2 Margarine	2		
		Herb and Cheddar Cheese		40.	
		2% milk	1 each	40.	

DINNER - Arrival Time: 1645Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Herb Pork Loin	202.		
Stew	160 or more	Steamed Rice	2/3 C.		
Soup	175 or more	Vegetable Soup	1 C.		
Hot Vegetables	160 or more	Green Peas	1/2 C.		
Canned fruits/Pudding	40 or less	Pears Dinner Roll	1/2 C.		
Milk	40 or Less	Milk	1 each	40.	
		Sandwich	1 each	40.	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: TuesdayDay: 10.09.07BREAKFAST - Arrival Time: 0715
No. of Meals: _____Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast / bacon	3 slices	150	145
Hot Cereal	150 or More				
Juice	40	Grape Juice	1/4	40	
Milk	38 - 40	Milk (Low Fat)		40	
		orange		40	

LUNCH - Arrival Time: 1212
No. of Meals: _____Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
M	110 - 140	Hot Garden soup		90	105
Stew	160 or more	Grilled Turkey & Swiss	1/4		
Hot Starch	150 or more	melt. sandwich Baked on			
Hot Vegetables	160 or more	a bun			
Canned fruits/Pudding	40 or less	Fruited Cologan	1 c.	40	
		Banana	1 each	40	
		sandwich juice	1 each	40	

DINNER - Arrival Time: 1709
No. of Meals: _____Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Corn cob soup	1 c.	127	141
Stew	160 or more	Fish Florentine	302		
Soup	175 or more	Steamed Rice	2/3 c.		
Hot Vegetables	160 or more	Season Zucchini w/ Tomato			
Canned fruits/Pudding	40 or less	& onion w/ Dinner Roll			
Milk	40 or Less	Blushing pear salad		40	
		Sandwich, milk	1 each	40	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-08-07Day: MONDAYBREAKFAST - Arrival Time: 0645Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1C.		
Hot Cereal	150 or More	MUFFIN	1EA.		
Juice	40	STEAMED APPLE	2/3C.		
Milk	38 - 40	ORANGE JUICE	1/2C.	40°	
		2% MILK	1C.	40°	
		PEACH	1C.	40°	
		Graham crackers	1EA.		

LUNCH - Arrival Time: 1150Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork Chop	3OZ.	100°	130°
Stew	160 or more	Garden Potatoes	1/2C.		
Hot Starch	150 or more	Mixed Veg	1/2C.		
Hot Vegetables	160 or more	Wheat Roll	1 each		
Canned fruits/Pudding	40 or less	2% Milk	1 can	40°	
		French Chicken Sandwich	1 ea	40°	

DINNER - Arrival Time: 1657Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken with Dumplings	3 OZ.	100°	120°
Stew	160 or more	Rice (steamed)	2/3 C.	142°	150°
Soup	175 or more	Steamed Broccoli	2/3 C.		
Hot Vegetables	160 or more	Peaches	1 Bowl	40°	
Canned fruits/Pudding	40 or less	Sandwich	1 each	40°	
Milk	40 or Less	Milk	1 each	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minutes
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10.07.07Day: SundayBREAKFAST - Arrival Time: 0730Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BLUEBERRY PANCAKES	3 EA.	135	150
Hot Cereal	150 or More	GRILLED HAM	2 oz.		
Juice	40	BANANA	1 EA.	40	
Milk	38 - 40	2% MILK	1 EA.	40	
		MARGARINE / SYRUP	2 EA. / 1 EA.	40	
		JUICE	1 EA.	40	

LUNCH - Arrival Time: 1151Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
M	110 - 140	Chicken Kabayuen	3 oz	119	141
Stew	160 or more	Steamed Rice	2/3 c.		
Hot Starch	150 or more	grilled local veggies	3/4 c.		
Hot Vegetables	160 or more	Tofu, 2 margarine	2 pc		
Canned fruits/Pudding	40 or less	fresh idam / mia fruit cup		40	
		milk	2%	40	
		snacks	sandwich	40	

DINNER - Arrival Time: 1151 - 1637Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Hearty vegetable soup		160	170
Stew	160 or more	chinese style pot roast	3 oz.	110	131
Soup	175 or more	steamed rice	2/3 c.	145	155
Hot Vegetables	160 or more	mix salad	1 c.	40	
Canned fruits/Pudding	40 or less	Homemade white roll w/ margarine		40	
Milk	40 or Less	Rokotti cookware		40	
		milk (snacks) sandwich	1 c 2%	40	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-06-07Day: SaturdayBREAKFAST - Arrival Time: 6Officer's Signature: Rn.No of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Boiled Egg	1ea	-	
Hot Cereal	150 or More	pumpkin soup	1 bowl	142	180
Juice	40	juice	1ct	40	
Milk	38 - 40	milk	1ct	40	
		dinner roll	1pc	40	
		pears	1pc	40	
		butter + jelly + crackers	1pc	40	

LUNCH - Arrival Time: 1205Officer's Signature: J. R. HoltNo. of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
M	110 - 140	Chicken Curry w/ sauce	3oz.	105	132
Stew	160 or more	2/3c Steamed Rice	2/3c.	143	158
Hot Starch	150 or more	2 homemade white roll / 2 margarine			
Hot Vegetables	160 or more	stir fry oriental vegetables	1/2 c.		
Canned fruits/Pudding	40 or less	fresh grapes	1c.	40	
		2% milk	1c.	40	

DINNER - Arrival Time: 1655Officer's Signature: J. R. HoltNo. of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef steak w/ vegetables	3oz.	103	132
stew	160 or more	steamed rice	2/3c	142	158
soup	175 or more	Hearty soup		150	164
Hot Vegetables	160 or more	seasoned carrots	1/2c		
Canned fruits/Pudding	40 or less	fresh fuji apple		40	
Milk	40 or Less	2% Milk	1c.	40	
		1 home made white roll / 2 margarine		40	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving per
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10.05.07Day: FridayBREAKFAST - Arrival Time: 0700

No. of Meals: _____

Officer's Signature: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scrambled egg	1 sep.		
Hot Cereal	150 or More	apple muffin	1 ea.		
Juice	40	jelly jam	1 ea.	40°	
Milk	38 - 40	milk	1 ea.	40°	
		Oatmeal	1/2 cup		
		juice	1 ea.	40°	
		fresh banana, graham cracker	1 ea.	40°	

LUNCH - Arrival Time: 1145

No. of Meals: _____

Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
M	110 - 140	TENDER ROAST BEEF	3 oz.	105°	138°
Stew	160 or more	STEAMED RICE	3/4 c.	142°	100°
Hot Starch	150 or more	BUTTERED CARROTS	1/2 c.		
Hot Vegetables	160 or more	VEGETABLE COLLAGE SALAD	1 ea.	40°	
Canned fruits/Pudding	40 or less	RED FRUITED SALAD	1 ea.	40°	
		2% MILK	1 ea.	40°	

DINNER - Arrival Time: 1703

No. of Meals: _____

Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish, battered w/ tartar sauce	2 oz.	100°	130°
Stew	160 or more	Miso Soup	1 c.	160°	180°
Soup	175 or more	Rice	1/3.	142°	153°
Hot Vegetables	160 or more	Beans/Cabbage/Carrots/B. Pepper	1/2 c.		
Canned fruits/Pudding	40 or less	Dinner Rolls	2		
Milk	40 or Less	Margarine / Honey Dew	1/10.	40°	
		Milk	1 c.	40°	

Sandwich. 1 ea.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-04-07Day: THURSDAYBREAKFAST – Arrival Time: 0705Officer's Signature: AM

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS			
Hot Cereal	150 or More	MAFFIN	2 EA.		
Juice	40	CHILLED JUICE	1/2 C.	40°	
Milk	38 - 40	2% MILK	1 C.	40°	
		FRESH ORANGE	1 EA.	40°	
		COLD CEREAL	1 C.	40°	
		TUNA SANDWICH	1 EA.	40°	

LUNCH – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBA CHICKEN	302.	105°	135°
Stew	160 or more	DINNER RICE			
Hot Starch	150 or more	STEAMED RED RICE	1/9 C.	143°	163°
Hot Vegetables	160 or more	SEASONED GREEN BEANS	1 C.		
Canned fruits/Pudding	40 or less	POTATO SALAD	1 C.	40°	
		FRESH GRAPES	1 C.	40°	
		DINNER NOUG	2 Pcs.		

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	CHAMPION STYLE POT ROAST w/ GRAVY	302.	108°	132°
Stew	160 or more	STEAMED RICE	2/3 C.	143°	152°
Soup	175 or more	HEARTY VEGETABLE SOUP	1 C.	162°	177°
Hot Vegetables	160 or more	CHAMPION MARINATED MIXED SALAD	1 C.		
Canned fruits/Pudding	40 or less	PEACH WAFFLES	2	40°	
Milk	40 or Less	2% MILK	1 C.	40°	
		HUSKETT COOKIE	1 EA.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-03-07Day: WEDNESDAYBREAKFAST - Arrival Time: 1155

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Cheddar curvy w/ sauce	3oz	101°	197°
Hot Cereal	150 or More	steamed Rice	1/2 c.		
Juice	40	stir fry Oriental veggies	1/2 c.		
Milk	38 - 40	Homemade wht roll w/ margarine			
		fresh grapes		40°	
		garlic	1 each	40°	

LUNCH - Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Tender Roast Beef Au Jus	3oz.	115°	138°
Stew	160 or more	Steamed Rice	2/3 c.	142°	156°
Hot Starch	150 or more	Buttered Carrots	1/2 c.		
Hot Vegetables	160 or more	vegetable Collage Salad		40°	
Canned fruits/Pudding	40 or less	Red Fruited Jello		40°	
		Homemade wheat roll	2		
		Margarine	2	40°	
		Milk			

DINNER - Arrival Time: 1710Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BATTERED FISH w/ TARTAR SAUCE & LEMON SLICE	3 oz.	105°	138°
Stew	160 or more	STEAMED RICE	2/3 c.	145°	155°
Soup	175 or more	BUTTERED GREEN BEANS	1/2 c.		
Hot Vegetables	160 or more	SAUTEED CHINESE CABBAGE/CARROTS/PEL PEPPER	1/2 c.		
Canned fruits/Pudding	40 or less	HOMEMADE WHEAT ROLL/MARGARINE	1 EA./1 EA.	40°	
Milk	40 or Less	2% MILK	1 EA.	40°	
		HONEYDEW	1 c.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/02/07Day: ThursdayBREAKFAST - Arrival Time: 0730Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1/2 c.		
Hot Cereal	150 or More	SCATTERED HASH BROWN POTATOES	1/2 c.		
Juice	40	CHILLED JUICE	1/2 c.	40°	
Milk	38 - 40	2% MILK	1 c.	40°	
		BUTTERED WHEAT TOAST	2		
		ORANGE	1 EA.	40°	
		SANDWICH	1 EA.	40°	

LUNCH - Arrival Time: 1145Officer's Signature: [Signature]

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	OVEN BAKED CRISPY CHICKEN	3 OZ.	90	135
Stew	160 or more	OVEN BAKED NEW POTATOES	1/2 c.	140	175
Hot Starch	150 or more	SEASONED PEAS	1/2 c.	130	160
Hot Vegetables	160 or more	CARROT, RAISIN, PINEAPPLE SALAD	2/3 c.	147	166
Canned fruits/Pudding	40 or less	HOMEMADE WHITE ROLL / MARGARINE	2 EA./2 EA.		
		2% MILK	1 EA.	40°	
		FRESH APPLE	1 EA.	40°	

DINNER - Arrival Time: 1155

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	PORK BISTEAK	3 OZ.	100°	120°
Stew	160 or more	MUSHROOM SOUP	1 c.	170°	180°
Soup	175 or more	BROCCOLI SALAD	2/3 c.	40°	
Hot Vegetables	160 or more	HOMEMADE WHEAT ROLL / MARGARINE	2 EA./2 EA.		
Canned fruits/Pudding	40 or less	PEACH HALVES	2/3 c.	40°	
Milk	40 or Less	2% MILK	1 EA.	40°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/01/07Day: MONDAYBREAKFAST - Arrival Time: 0712

No. of Meals: _____

Officer's Signature: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	2/3c.		
Hot Cereal	150 or More	COLD CEREAL	1c.		
Juice	40	TOAST BREAD			
Milk	38 - 40	2% MILK	1c.	40°	
		MARGARINE	1EA.	40°	
		ORANGE / GRAHAM CRACKERS	1EA.	40°	
		CHILLED JUICE	1/2c.	40°	

LUNCH - Arrival Time: 1145

No. of Meals: _____

Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Stew	110 - 140	ITALIAN SPAGHETTI W/MILD MEATSAUCE	3 oz.		
Hot Starch	160 or more	MARINATED TOSTED SALAD W/ OLIVE OIL	1 EA.		
Hot Vegetables	150 or more	FRENCH TOASTED BUTTERED BREAD	3 EA.		
Canned fruits/Pudding	160 or more	FRESH ORANGE	1 EA.	40°	
	40 or less	2% MILK	1/2A.	40°	
		SANDWICH	1 EA.	40°	
		JUICE	1 EA.	40°	

DINNER - Arrival Time: 1700

No. of Meals: _____

Officer's Signature: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Homemade mushroom soup	1c.	143°	178°
Stew	160 or more	Chicken Cacciatore	2 oz.	108°	138°
Soup	175 or more	steamed Rice	1/3c.	145°	160°
Hot Vegetables	160 or more	sautéed beef squash	1/2c.	40°	
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....